

FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

Market Twenty 4 Seven (LSA)

SFE 5081 252509 6/20/2025 12:30:00 PM

LSA

Last Routine: 05/23/2024

500 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Joe Sak

Establishment Phone:

INSPECTION TYPE:

Routine Inspection

Manager Certified

Yes

License Posted

Yes

Antichoking Poster

N/A

CO2 Tanks Secured

N/A

Violation

Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 06/20/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Market 24/7

3-501.18 Priority		A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)		07/18/25
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Item(s): Ready to eat, potentially hazardous food(s)

Location: 1-door cooler(s)

Problem(s): Beyond consume by date

Correction(s): Discard.

6/20/2025		Multiple time-temperature controlled for safety (TCS) foods (e.g. milk, calzones) in standing one-door coolers were found to be beyond expiration/use by dates (see attached photos).		
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Expired TCS food products were moved to the lower back corner of coolers with a sign to consumers advising them not to consume/purchase those food items.

Correct by appropriately discarding any TCS foods that are beyond expiration date.

4-601.11 Core		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.		09/18/25
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Item(s): Non-food contact surface(s)

Location: Coffee Station

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Market 24/7

Problem(s): Soiled
Correction(s): Keep clean.

6/20/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed excess food residue/splatter inside the coffee machine, specifically on the back side of the door and in the black tray located underneath the powdered chai tea latte hopper (see attached photo). In addition, there is also an accumulation of coffee grounds around the waste bin that is located underneath the coffee machine (see attached photo).

Correct by cleaning interior cavities and components of the coffee machine and maintaining them clean to sight and touch.

Closing Comments:

Follow up needed to reinspect priority item 3-501.18.

Report emailed to person in charge on 6/20/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

This signature does not imply agreement or disagreement with any violation noted.

TRASH



619

GRAND PRAIRIE
FOUR CHEESE

CALZONE

460
CALORIES
PER SERVING

KEEP FROZEN MAY BE REFRIGERATED

NET WT. 7.00Z (198g)

460
CALORIES
PER SERVING

KEEP FROZEN MAY BE REFRIGERATED

619

GRAND PRAIRIE

FOUR CHEESE

CALZONE

NET WT. 7.00Z (198g)

FROZEN BEEF
02-28-26
25059L

619

GRAND PRAIRIE

FOUR CHEESE

CALZONE

NET WT. 7.00Z (198g)

FROZEN BEEF
11-01-25
24306L

EST 06.02.25
26306 17:25:18

PREMIUM
GRADE A • HOMOGENIZED
ENJOY WITHIN 7 DAYS OF OPENING
Nutrition Facts
1 Bottle
1 serving per container

EST 06.02.25
26306 17:25:16

PREMIUM
GRADE A • HOMOGENIZED
ENJOY WITHIN 7 DAYS OF OPENING
Nutrition Facts
1 serving per container

EST 06.09.25
26306 03:30:24

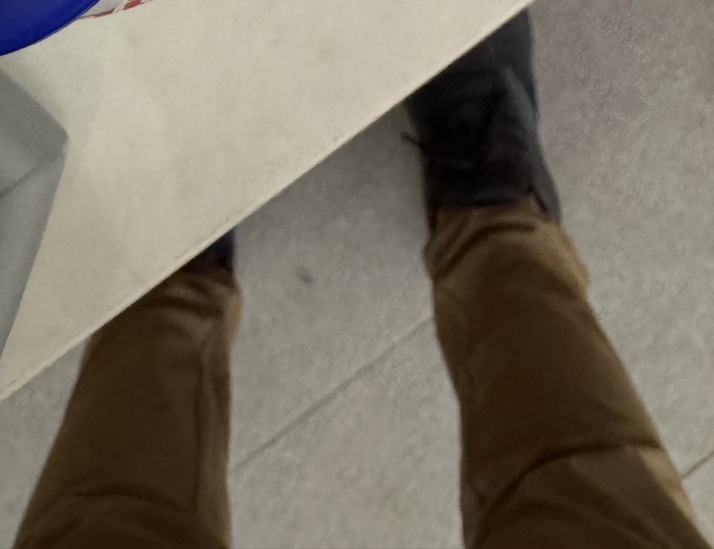
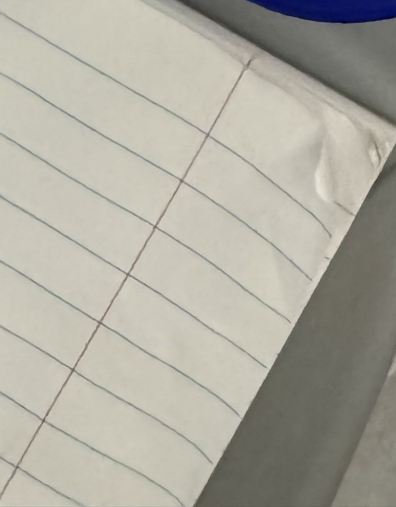
PREMIUM
GRADE A • HOMOGENIZED
ENJOY WITHIN 7 DAYS OF OPENING
Nutrition Facts
1 Bottle
1 serving per container

EST 06.02.25
26306 17:31:24

PREMIUM
GRADE A • HOMOGENIZED
ENJOY WITHIN 7 DAYS OF OPENING
Nutrition Facts
1 serving per container

TRA

TRA



Serenade™ Single-Cup Brewer

Daily Cleaning Checklist

- Clean Machine Interior & Exterior**
 - Brush away coffee grounds around the brew funnel
 - Wash exterior surfaces
 - Rinse with warm water
- Wash Parts**
 - Wash drip tray and cover
 - Wipe down front panel, door and cabinet
- Machine Rinser**
 - Perform at least once a day

Weekly Cleaning Checklist

- Automated Machine Cleaning**
 - Follow instructions in Care & Cleaning folder on the Service Access screen
- Soluble Whipping Chamber**
 - Remove soluble hopper
 - Remove whipping chamber, disk and base
 - Wash and reassemble

Monthly Cleaning Checklist

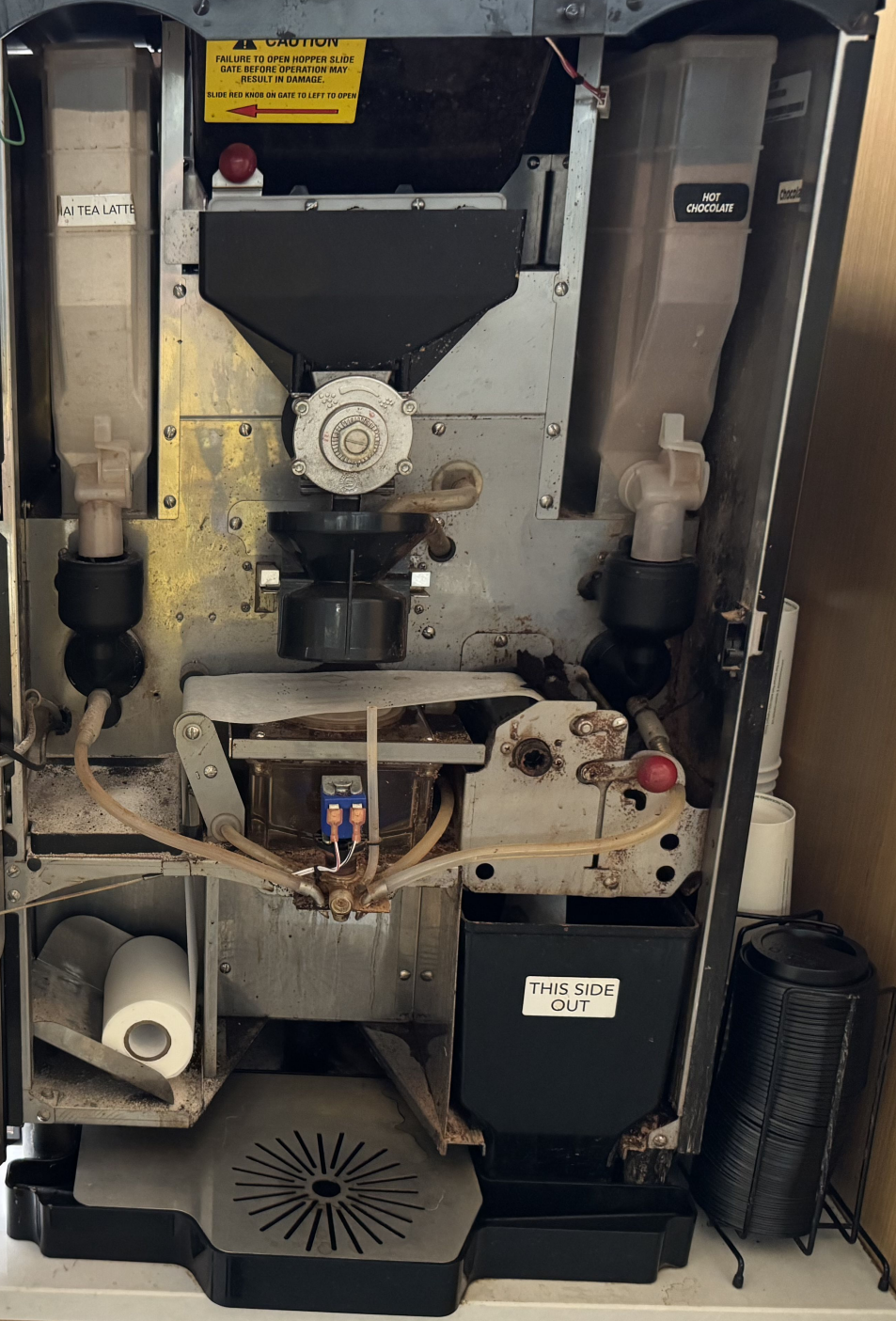
- Brew Funnel**
 - Disconnect hose and remove funnel
 - Wash funnel and reassemble
 - Reattach hoop
- Soluble Hoppers**
 - Remove hoppers, wipe, register disk & mixing blades
 - Cleanse all parts in the cup
 - Allow all parts to air dry
 - Place all parts in the hopper. Any moisture left in the hopper will result in clumping of the soluble product which will cause clogging
 - Reassemble parts

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CAUTION
 FAILURE TO OPEN HOPPER SLIDE GATE BEFORE OPERATION MAY RESULT IN DAMAGE.
 SLIDE RED KNOB ON GATE TO LEFT TO OPEN

TEA LATTE

HOT CHOCOLATE



THIS SIDE OUT

